

## IPA 33

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **54**
- SRM **4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **30.2 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **5.3 liter(s) / kg**
- Mash size **29.1 liter(s)**
- Total mash volume **34.6 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**

### Mash step by step

- Heat up **29.1 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **6.6 liter(s)** of **76C** water or to achieve **30.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4.5 kg (81.8%)	82 %	4
Grain	Briess - Rye Malt	0.5 kg (9.1%)	80 %	7
Grain	Viking Munich Malt	0.5 kg (9.1%)	78 %	18

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	60 min	10.6 %
Boil	Mosaic	30 g	5 min	11.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Liquid	50 ml	Omega

### Extras

Type	Name	Amount	Use for	Time
Herb	sencha earl grey	50 g	Secondary	3 day(s)